

PUBLIC PIZZA

ITALIAN KITCHEN & WINE BAR



 @PUBLICPIZZARIDGEHILL  @PUBLICPIZZARIDGEHILL

BREWS

WINES

DRAFT	GLASS
STELLA LAGER 5.2%, Belgium	\$6
PERONI LAGER 4.7%, Italy	\$6
SAM ADAMS SEASONAL 5.0-5.6%, Massachusetts	\$7
FAT TIRE 5.2%, Colorado	\$6
DOGFISH 90 MINUTE IPA 9%, Delaware	\$8
LAGUNITAS IPA 6.2%, California	\$7
COORS LIGHT 4.2%, Colorado	\$5
BLUE MOON 5.4%, Colorado	\$6
BOTTLED	
MORETTI BLOND PALE LAGER 4.6%, Italy	\$5 ²⁵
CORONA EXTRA 4.6%, Mexico	\$5 ²⁵
CORONA LIGHT 4.1%, Mexico	\$5 ²⁵
HEINEKEN 3.3%, Netherlands	\$5 ²⁵
BUDWEISER 5.0%, Missouri	\$5
BUD LIGHT 4.2%, Missouri	\$5
MODELO ESPECIAL 4.5%, Mexico	\$6
MICHELOB ULTRA 4.2%, Missouri	\$5
ANGRY ORCHARD 5.0%, New York	\$6
ST. PAULI GIRL N.A. 0.5%, Germany	\$6

SPARKLING	GLASS/BOTTLE
CONTESSA <i>Prosecco, Veneto, Italy</i> Lean and crisp and dry with notes of pear and stone fruit.	\$10 \$36
LAMBRUSCO AMABILE, GARUTI <i>Emilia Romagna, Italy</i> Flavorful sparkling red, fresh red berries and blackberries.	\$11 \$40
SWEET WHITE	
LA MORANDINA <i>Moscato, Puglia, Italy 2017</i> Oranges, flowers, and delicate sweetness. Don't think, just drink.	\$10 \$36
LIGHT WHITE	
PLACIDO <i>Pinot Grigio, "Primavera Selection", delle Venezie, Italy, 2015</i> Pale-straw with fresh and fruity aromas of pears as well as citrus and grapefruit with notes of ripe pear.	\$9 \$33
MOUNT RILEY <i>Sauvignon Blanc, Marlborough, New Zealand 2017</i> Passion fruit, pink grapefruit and citrus combine with hints of fresh grass.	\$10 \$36
SAN PIETRO <i>Pinot Grigio, Alto-Adige, Italy, 2018</i> Straw yellow in color. The nose carries tropical fruits with a note of honey.	\$10 \$36
GINI <i>Soave Classico, Veneto, Italy 2018</i> Bright pale yellow, citrusy, dry, clean and full	\$12 \$44
MEDIUM WHITE	
STORYPOINT <i>Chardonnay, California, 2014</i> Pale gold color, lightly oaked with luscious fruit flavors.	\$10 \$36
VIGNE SURRAU <i>Vermentino di Gallura, Sardinia, Italy 2018</i> Intense aroma of peach, Mediterranean brush and a whiff sea breeze. Tastes of tangy and savory apricot, pineapple, and saline.	\$10 \$36

LIGHT RED	GLASS/BOTTLE
BERINGER <i>Pinot Noir, Founders Estate, California, 2014</i> Bright red fruit flavors, a nice acidic finish with a hint of blood orange.	\$9 \$33
SEAN MINOR 4B <i>Pinot Noir, North Coast, California 2018</i> Luscious dark cherry, strawberry & violets, combined with subtle layers of spice.	\$11 \$40
MEDIUM RED	
CIAVOLICH DIVUS <i>Montepulciano d'Abruzzo, Italy 2018</i> Dry, full-bodied, aromas of dried cherries and plums.	\$11 \$40
RAMSAY NORTH COAST <i>Merlot, Napa California 2018</i> Loads of tarry dark berry fruit and a subtle peppery note along with sweet light oak.	\$12 \$44
VALLANA CAMPI RAUDII <i>Nebbiolo, Piedmont, Italy 2016</i> Silky texture with Raspberry, prune, spicy red licorice, roses and worn leather.	\$11 \$40
CALVALCHINA BARDOLINO <i>Corvina & Rondinella, Veneto, Italy 2018</i> Intense fruit bouquet, with wild cherry and a peppery finish.	\$12 \$44
FULL RED	
STORYPOINT <i>Cabernet Sauvignon, California, 2014</i> Layered dark fruit notes, aged in French oak, adding a rich mouth feel.	\$10 \$36
LE SCIARE <i>Primitivo, Puglia, Italy, IGT 2016</i> Full body, peppery with blackberry notes, juicy & complex.	\$9 \$33
ALTOS LAS HORMIGAS <i>Malbec, Mendoza, Argentina, 2018</i> Ruby red color with aromas of berries, vanilla & cocoa. Fresh & fruity palate with hints of cloves & other spices. Smooth finish.	\$9 \$33
CHIANTI COLLI SENESI <i>Toscana, Italy</i> Velvety, well-balanced with notes of violets & red berries, with a long finish.	\$12 \$45
COSIMO TAURINO <i>Salento Rosso Notarpanaro, Puglia, Italy 2010</i> Aromas of brandied cherries, spiced game and herbs on the nose with a round feel and soft tannins.	\$12 \$44



SANGRIA

RED or WHITE



red or white wine mixed with brandy, peach schnapps, triple sec, orange juice, & fresh fruit

GLASS \$9⁹⁹ PITCHER \$31⁹⁹

FRESH OUT OF THE OVEN
*hand-made
daily*

PIZZA

YOUR CHOICE OF
{INDIVIDUAL ~ 16 INCH }

OUR RESTAURANTS HAVE BEEN
servng the neighborhood
SINCE 1974!

CLASSIC NEW YORK STYLE PIZZA

just like you remember, with mozzarella and
homemade pizza sauce

\$13⁹⁹ ~ \$18⁴⁹

PIZZA BIANCA

ricotta, mozzarella, parmigiano, garlic, herbs

\$14⁹⁹ ~ \$21⁴⁹

ALLA VODKA

our famous vodka sauce, fresh mozzarella,
pancetta, fresh basil

\$14⁹⁹ ~ \$21⁴⁹

HOT & WILD

hot soppressata, pepperoni, spicy cherry peppers, garlic

\$14⁹⁹ ~ \$21⁴⁹

WHITE CLAM PIE

fresh whole clams, pecorino romano, mozzarella, fresh garlic

\$17⁹⁹ ~ \$22⁴⁹

THE HAWAIIAN

fresh pineapple, ham, mozzarella & tomato sauce

\$13⁹⁹ ~ \$20⁴⁹

ARUGULA & PROSCIUTTO

insalata vinaigrette, shaved parmigiano

\$15⁴⁹ ~ \$21⁴⁹

CHICKEN PARM

breaded chicken cutlet, tomato sauce,
baked with mozzarella

\$13⁹⁹ ~ \$21⁴⁹

MARGHERITA

fresh mozzarella, San Marzano tomato sauce, garlic & basil

\$13⁹⁹ ~ \$18⁴⁹

HOUSE SALAD PIZZA

mixed greens, onions, cucumbers,
roasted peppers, martino dressing

\$13⁴⁹ ~ \$19⁴⁹

THE BEST SELLER

classic cheese, roasted mushrooms, sweet italian sausage

\$14⁹⁹ ~ \$20⁴⁹

BUFFALO CHICKEN

grilled chicken, buffalo sauce, mozzarella & ranch dressing

\$14⁹⁹ ~ \$21⁴⁹

BBQ

grilled chicken, BBQ sauce, mozzarella, red onion, cilantro

\$14⁹⁹ ~ \$21⁴⁹

FISHERMAN'S SPECIAL

fresh shrimp, calamari, fresh clams, mozzarella, garlic

\$18⁴⁹ ~ \$25⁹⁹

KITCHEN SINK

6 fresh toppings of your choice (fancy stuff extra)

\$17⁹⁹ ~ \$25⁹⁹

GRANDMA PIZZA

pan pizza with fresh
mozzarella, san marzano
tomato sauce, garlic and basil

\$19⁹⁹

SICILIAN PIZZA

thick crust, sauce &
mozzarella, old school
style, the classic

\$22⁹⁹



FRESH TOPPINGS

extra cheese, bacon, ham, ricotta,
mushrooms, pepperoni, sausage,
meatball, salami, anchovies, eggplant,
roasted peppers, cherry peppers,
sauteed onions, broccoli

FANCY TOPPINGS

fresh mozzarella, chicken

EXTRA FANCY

clams, shrimp, calamari, prosciutto

INDIVIDUAL ~ 16 INCH
\$1²⁵ / \$2⁵⁰ EACH

\$2²⁵ / \$5⁵⁰ EACH

\$3⁷⁵ / \$7⁵⁰ EACH

FROM THE OVEN

CALZONES

served with side salad

CHEESE \$10⁴⁹ VEGETARIAN \$11⁴⁹ MEAT LOVERS \$12⁴⁹

HOT SANDWICHES

served on
your choice of bread "baked fresh daily"
with
side salad

CHICKEN PARM

breaded chicken breast, tomato sauce,
baked in mozzarella, basil leaf

bricche roll *italian wedge*
\$9⁹⁹ \$13⁹⁹

MEATBALL PARM

homemade meatballs, just like grandma's,
with our classic tomato sauce, baked in mozzarella

bricche roll *italian wedge*
\$8⁹⁹ \$12⁹⁹

VEAL PARM

breaded milk fed veal, tomato sauce,
baked in mozzarella & parmigiano

bricche roll *italian wedge*
\$10⁹⁹ \$14⁹⁹

EGGPLANT PARM

thinly sliced eggplant, layered with mozzarella
and tomato sauce

bricche roll *italian wedge*
\$8⁹⁹ \$12⁹⁹

SAUSAGE & PEPPERS

sweet italian sausage with red
and green bell peppers, onions

bricche roll *italian wedge*
\$9⁹⁹ \$13⁹⁹

PRESSED PANINIS

served on
homemade bread
with
side salad

CAPRESE

fresh mozzarella, tomato, roasted peppers, basil,
and extra virgin olive oil

\$12⁹⁹

CALABRESE

grilled chicken, broccoli rabe, roasted peppers,
provolone, martino dressing

\$13⁹⁹

ITALIANO

salami, soppressata, mortadella, provolone,
roasted peppers, extra virgin olive oil

\$14⁹⁹

PROSCIUTTO & FRESH MOZZARELLA

italian basil & extra virgin olive oil

\$14⁹⁹

ITALIAN CHICKEN MILANESE

chicken cutlet, roasted peppers,
arugula, fontina, onion, balsamic

\$13⁹⁹

GRILLED VEGETARIAN

zucchini, eggplant, tomato, roasted peppers and fontina

\$12⁹⁹

BURGERS

8oz fresh ground served with fries

FRESH TOPPINGS \$.75

choice of cheese, caramelized onions, bacon, jalepeno,
roasted peppers, mushrooms

FANCY TOPPINGS \$1⁰⁰

prosciutto, avocado, fried egg, pineapple

CLASSIC

toasted sesame seed brioche
bun with lettuce, tomato,
pickles and red onion

\$10⁹⁹

TERRA BURGER

portobello mushroom,
swiss cheese, caramelized
onions, lettuce, tomato

\$14⁴⁹

BBQ BURGER

bacon, avocado, fried
onions, lettuce, tomato,
bbq sauce

\$12⁹⁹

PUBLIC BURGER

fried egg, jalepeno,
avocado, pepperjack
cheese, lettuce, tomato

\$13⁹⁹

If you or any of your guests have an allergy or dietary restriction please inform your server or management and our chefs will be happy to accommodate your needs.



APPETIZERS



YOUR CHOICE OF
{FULL ~ FAMILY}

FRIED MOZZARELLA homemade, breaded mozzarella served with marinara sauce	\$11 ⁴⁹ ~ \$22 ⁹⁹	MUSSELS prince edward island mussels, marinara or fra diavolo sauce	\$14 ⁹⁹ ~ \$31 ⁴⁹
FRIED CALAMARI flash fried baby calamari with marinara or fra diavolo sauce	\$14 ⁴⁹ ~ \$31 ⁴⁹	BAKED STUFFED CLAMS OREGANATA fresh little neck clams, seasoned breadcrumbs, olive oil, fresh herbs and parmigiano	\$15 ⁹⁹ ~ \$31 ⁹⁹
MEATBALLS & RICOTTA homemade, just like grandma's, with our classic tomato sauce	\$11 ⁹⁹ ~ \$23 ⁴⁹	GRILLED SAUSAGE & PEPPERS sweet italian sausage, red and green bell peppers, onions	\$10 ⁹⁹ ~ \$22 ⁹⁹
FRIED ZUCCHINI seasoned zucchini with marinara sauce	\$10 ⁹⁹ ~ \$22 ⁹⁹	MEATBALL SLIDERS brioche bun, veal & beef, tomato sauce, ricotta, arugula	~ \$13 ⁹⁹
TOMATO BRUSCHETTA sweet tomato, balsamic glaze, grilled terranova bread, fresh garlic	\$11 ⁹⁹ ~ \$20 ⁴⁹	SALUME & FORMAGGI BOARD imported prosciutto, salume, cheeses, artichoke hearts, olives, grilled terranova bread	~ \$24 ⁹⁹
EGGPLANT ROLLATINI eggplant stuffed with ricotta, tomato sauce and mozzarella	\$11 ⁹⁹ ~ \$23 ⁴⁹	FRESH MOZZARELLA & TOMATO roasted red peppers, basil, extra virgin olive oil and balsamic glaze	\$12 ⁴⁹ ~ \$25 ⁹⁹

SOUPS

home-made from scratch

{ PASTA FAGIOLE \$8 ⁹⁹ 	{ CHICKEN NOODLE \$8 ⁹⁹ }
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WINGS

\$11⁹⁹ SMALL \$17⁹⁹ LARGE

BBQ ~ BUFFALO ~ SPICY MANGO
SCARPARIELLO ~ GARLIC PARMIGIANO

GARLIC BREAD

home-made from scratch

{ GARLIC BREAD + GARLIC KNOTS \$3 ⁹⁹ 	{ GARLIC BREAD w/ MOZZARELLA \$4 ⁹⁹ }
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SALADS

YOUR CHOICE OF
{FULL ~ FAMILY}



ITALIANO mixed greens, fresh mozzarella, olives, roasted peppers & martino dressing	\$14 ⁹⁹ ~ \$24 ⁹⁹	CLASSIC CEASAR hearts of romaine, shaved parmigiano-reggiano, homemade ceasar dressing (lemon, garlic, capers, anchovies)	\$13 ⁹⁹ ~ \$23 ⁹⁹
APPLE & GORGONZOLA arugula, sliced apple, radicchio gorgonzola, toasted almonds, lemon, balsamic citrus, fig glaze	\$14 ⁹⁹ ~ \$24 ⁹⁹	GRILLED STEAK sliced steak, mixed greens, tomato, onion, cucumber, gorgonzola, martino dressing	\$17 ⁹⁹ ~ \$31 ⁹⁹
SPINACH AVOCADO baby spinach, crispy prosciutto, strawberry, avocado, fresh mozzarella, tomato, red onion, balsamic vinaigrette	\$14 ⁹⁹ ~ \$24 ⁹⁹	HOUSE mixed greens, cucumbers, tomato, onions, martino dressing	\$11 ⁹⁹ ~ \$21 ⁹⁹

WE ONLY USE PASTA
imported from Italy

PASTA

YOUR CHOICE OF
{FULL ~ FAMILY}

ADD CHICKEN *or* SHRIMP
\$4⁹⁹{ \$9⁹⁹ FAMILY } ~ \$7⁹⁹{ \$14⁹⁹ FAMILY }

PENNE ALLA VODKA

penne, pancetta, vodka,
tomato-cream sauce, parmigiano

\$17⁴⁹ ~ \$38⁹⁹

FETTUCCINE ALFREDO

egg fettuccine, creamy cheese sauce,
parmigiano, fresh herbs

\$17⁴⁹ ~ \$38⁹⁹

ORECCHIETTE BARESE

sausage, broccoli rabe, fresh basil,
pesto, garlic, parmigiano

\$20⁴⁹ ~ \$41⁴⁹

SPAGHETTI CARBONARA

rich and creamy sauce with egg, pancetta,
green peas and parmigiano

\$18⁹⁹ ~ \$38⁹⁹

LINGUINI CLAM SAUCE

fresh whole little neck clams, white wine,
garlic & oil, basil

\$22⁹⁹ ~ \$43⁹⁹

“award-winning” SUNDAY SAUCE FOR TWO

fresh rigatoni, homemade
meatballs & sausage, beef
braciola & braised short ribs

\$27⁹⁹ FOR 1 ~ \$47⁹⁹ FOR 2

ZUPPE DI PESCE

clams, mussels, shrimp,
scallops, calamari, and snow
crab in a zesty marinara
sauce served over linguini

\$31⁹⁹ FOR 1 ~ \$59⁹⁹ FOR 2

PAPPARDELLE BOLOGNESE

wide noodles,
tomato meat sauce

\$21⁹⁹ ~ \$41⁹⁹

SPAGHETTI & MEATBALLS

the classic

\$18⁹⁹ ~ \$37⁴⁹

ANGEL HAIR

broccoli, sun-dried tomatoes,
garlic & oil

\$16⁹⁹ ~ \$35⁹⁹

PENNE PRIMAVERA

mixed vegetables with choice of
garlic & oil, or marinara

\$15⁹⁹ ~ \$35⁹⁹

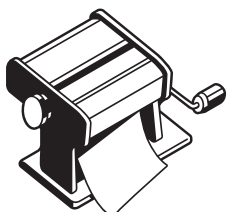
SHRIMP PENNE MILANO

grilled shrimp, zucchini, tomatoes,
in a vodka sauce

\$21⁹⁹ ~ \$42⁹⁹

specialty FRESH PASTA

YOUR CHOICE OF
{FULL ~ FAMILY}



RIGATONI ALLA NORMA

roasted eggplant, san marzano
tomato, ricotta

\$18⁹⁹ ~ \$38⁹⁹

CHEESE RAVIOLI

tomato sauce, ricotta, fresh parsley,
parmigiano

\$17⁹⁹ ~ \$37⁹⁹

GNOCCHI VODKA SAUCE

potato pasta, marinara cream
sauce, mozzarella, parmigiano

\$19⁹⁹ ~ \$41⁹⁹

MUSHROOM TORTELLINI

creamy alfredo sauce, truffle oil,
shaved parmigiano

\$17⁹⁹ ~ \$39⁹⁹

OVEN BAKED

LASAGNA BOLOGNESE

\$19⁹⁹

BAKED ZITI SORRENTINO

\$16⁹⁹



DELICIOUS
Italian Specialties
& FAMILY RECIPES

ENTREES

YOUR CHOICE OF
{FULL ~ FAMILY}

WE USE ONLY THE
finest & freshest
INGREDIENTS

CHICKEN

served with linguini

PARMIGIANA breaded chicken breast, tomato sauce, baked in mozzarella and parmigiano	\$20 ⁴⁹ ~ \$39 ⁹⁹
MARSALA chicken breast in our family recipe marsala wine sauce, sliced mushrooms	\$20 ⁴⁹ ~ \$39 ⁹⁹
MILANESE breaded chicken breast with arugula, tomatoes, onion and balsamic reduction	\$20 ⁴⁹ ~ \$39 ⁹⁹
FRANCESE pan fried chicken breast dipped in egg batter in a light citrus francese sauce	\$20 ⁴⁹ ~ \$39 ⁹⁹
SCARPARELLO tender pieces of chicken, italian sausage, spicy cherry peppers and potatoes	\$21 ⁴⁹ ~ \$40 ⁹⁹

SEAFOOD

over linguini or spinach

SCAMPI jumbo shrimp sautéed in garlic, and white wine	\$23 ⁹⁹
MARINARA choice of shrimp or calamari tossed in our marinara or fra diavolo sauce	\$23 ⁹⁹
SOLE OREGANATA broiled with Italian seasoning and bread crumbs	\$24 ⁹⁹
FRANCESE battered sole or shrimp in our citrus butter sauce	\$24 ⁹⁹
GRILLED SALMON filet cut in-house from fresh whole fish, grilled to perfection	\$25 ⁹⁹
CATCH OF THE DAY chef selection, when available	MP
SHRIMP PARMIGIANA jumbo shrimp breaded and fried with tomato sauce and mozzarella	\$24 ⁹⁹

VEAL

served with linguini

MARSALA veal cutlets, marsala wine sauce, sliced mushrooms	\$23 ⁹⁹
FRANCESE pan fried veal dipped in egg batter in a light citrus sauce	\$23 ⁹⁹

House Specialties

VEAL CHOP PARM

14oz on-the-bone breaded
milk fed veal, tomato sauce,
baked in mozzarella &
parmigiano

\$34⁹⁹

VEAL CHOP MILANESE

14oz on-the-bone breaded
veal with arugula, tomatoes,
onion and balsamic
reduction

\$34⁹⁹

EGGPLANT PARMIGIANA

thinly sliced eggplant, layered with
mozzarella and tomato sauce, with linguini

FULL FAMILY
\$18⁹⁹ ~ \$38⁹⁹

PARMIGIANA COMBO

chicken, veal,
eggplant, shrimp,
with linguini

FULL
\$28⁹⁹

GRILLED CHURRASCO

12 oz. pepper & onions
with roasted potatoes
and chimichurri sauce

FULL
\$31⁹⁹

NEW YORK STRIP STEAK

12 oz. angus beef
char-grilled with
french fries

FULL
\$31⁹⁹

FILET MIGNON

10 oz. angus beef,
grilled to order, garlic
mashed potatoes

FULL
\$34⁹⁹

SIDES

BROCCOLI RABE garlic & oil	\$5 ⁹⁹	SWEET POTATO FRIES	\$4 ⁹⁹
STEAMED SPINACH	\$4 ⁹⁹	FRENCH FRIES	\$4 ⁹⁹
GRILLED ASPARAGUS	\$5 ⁹⁹	GARLIC MASHED POTATOES	\$4 ⁹⁹

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BEVERAGES

FOUNTAIN SODA ~ free refills

coca cola, diet coke, sprite, seagrams ginger ale,
barq's root beer, fuze unsweetened iced tea,
fanta orange, lemonade

\$3⁹⁹

SAN PELLEGRINO

sparkling water - liter bottle

\$6⁹⁹

ACQUA PANNA

natural spring water - liter bottle

\$5⁹⁹

FRESH JUICES

apple, orange, pineapple

\$4⁹⁹

HOT DRINKS



COFFEE

\$2⁹⁹



CAFFE LATTE

\$4⁹⁹



ESPRESSO - LAVAZZA ITALIA

single

\$2⁹⁹

macchiato

\$3⁹⁹

double

\$4⁹⁹



CAPPUCCINO

\$4⁹⁹



TEA

\$2⁹⁹

KID'S MENU

10 & UNDER ~ *includes drink*

\$9⁹⁹



PENNE PASTA
WITH BUTTER OR TOMATO SAUCE



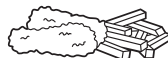
CHEESE RAVIOLI
WITH BUTTER OR TOMATO SAUCE



SPAGHETTI & MEATBALLS
WITH TOMATO SAUCE



MINI CHEESE PIZZA



CHICKEN FINGERS
WITH FRIES



SLIDERS & FRIES



MAC & CHEESE

OUR ENTIRE MENU

is available for

TAKE-OUT *or* FREE DELIVERY

call us anytime

914-652-7611

DONT FORGET

HAPPY HOUR

at the bar!

MON-THUR 4PM TO CLOSE

FRI-SAT 4PM TO 7PM

SUN NOON TO CLOSE

COMING SOON

JOIN US EVERY SUNDAY!

for our famous

SUNDAY SUPER BRUNCH

all your breakfast & Italian lunch favorites!

CHECK OUT OUR LUNCH MENU!

MONDAY THRU FRIDAY

11AM TO 4PM

GREAT SELECTIONS AT AMAZING PRICES!

CATERING + PARTY PACKAGES

available

we can accommodate

LARGE PARTIES

FOLLOW US



@publicpizzaridgehill

JOIN US AT OUR OTHER NEIGHBORHOOD RESTAURANTS!

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PIZZA & BREW
SCARSDALE

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